



Ploughmans with Cranberry Salsa

Cooking Time: 5 mins

Preparation Time: 5 mins

Servings: 1

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This gives a new twist to a traditional meal and can be prepared quickly and easily. A pub classic.

Ingredients:

For the Salsa:

- 500g Margetts Cranberry Sauce
- 100g Red onion, finely diced
- 2 Red chillies, seeded and diced
- 100g Red, yellow or orange peppers, finely diced
- 50g Coriander or flat parsley, chopped

For the Ploughmans:

- Crusty wholemeal baguette or rolls
- 1 Apple
- Green or red grapes
- Cheddar cheese
- Stilton cheese
- Pork pie

Method:

For the Salsa:

1. Mix all the ingredients together and leave in the fridge for a couple of hours before you use.
2. You can add more or remove the chillies to suit your taste

For the Ploughmans:

1. Slice the baguette or rolls.
2. Cut the cheese into triangles.
3. Quarter the pork pie.
4. Segment the apple.
5. Arrange on a large round plate and accompany with Cranberry Salsa.

